



PROTEIN

Local Tenderloin	\$29
Red Snapper Fillet	\$25
Chicken Breast	\$22
Shrimp Skewer	\$27
Skirt Steak	\$41
Rump Culotte	\$30
Rib-Eye	\$46
Pork Ribs	\$30
Tuna Steak	\$23

SAUCES

Argentinian Chimichurri
Passion Fruit BBQ Sauce
Beurre Blanc Pumpkin
Creamy Peach Palm Fruit Sauce
Maltese Sauce
Coffee Sauce
Citrus Sauce

SIDE DISHES

Mashed Potato and Gorgonzola

Creamy Gorgonzola and rosemary butter purée

Mixed Vegetables

Broccoli, zucchini, carrots, and cauliflower, sautéed in olive oil with garlic and herbs.

Peasant Potatoes

Country style golden potatoes, finished with fresh herbs.

Green Beans with Garlic

Green beans sautéed in garlic butter and finished with toasted almonds.

Creamy Sweet Potato

Cumin and turmeric potato purée.

Rice Duo

Wild and jasmine rice, with coconut milk and finished with cumin.





Mashed Cassava

Cassava puree finished with tarragon, butter, and paprika.


13% SALES TAX AND 10% SERVICE TAX INCLUDED



COLD APPETIZERS

- Caesar Salad** **\$23**
Romaine lettuce, Parmesan cheese, herb croutons, and chicken served with Caesar dressing.
- Caprese Salad**  **\$20**
Fresh tomatoes and Bocconcini cheese with basil pesto.
- Bruschetta**  **\$10**
Tomato, onion, garlic, basil, olive oil, Parmesan cheese, over fresh bread slices.
- Fish Ceviche** **\$18**
Sashimi marinated in citrus juice, with purple onions and coriander accompanied with tuber chips.
- Octopus Tartar** **\$30**
Octopus, avocado, red onion, castilla cilantro, tangerine lemons, accompanied with Tico root chips.
- Mushroom Ceviche**  **\$14**
Sliced mushrooms, red onion, castilla cilantro, avocado, lemon, accompanied with Tico root chips.
- Tomato Gazpacho**  **\$12**
Fresh seedless tomatoes, with cucumber, onion, balsamic, and pear tomatoes, accompanied by herb croutons.

HOT APPETIZERS

- Crispy Calamari** **\$21**
Fried calamari, served with a duo of basil aioli and cocktail sauces.
- Spicy Shrimp Bites** **\$26**
Crispy corn baskets stuffed with avocados, sauteed shrimps with paprika and sautéed onions.
- Pumpkin Cream**  **\$5**
Baked pumpkin squash, with coconut oil, coconut milk, coriander seeds and honey.

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PASTAS

Shrimp Fettuccini **\$28**

Sautéed shrimp, red onion, garlic, basil, and fresh pomodoro sauce.

Chicken Spaghetti **\$18**

Chicken morsels sauteed in white wine, garlic, red onions, fine herbs with bechamel sauce.

Spinach Ravioli  **\$16**

Ravioli filled with spinach and cheese, sautéed with mushrooms, cherry tomatoes and covered with a green chili sauce.

WRAPS / HAMBURGER

Chicken Wrap **\$18**

Flour tortilla, Chicken, Mozzarella cheese, red onion, lettuce, served with french fries.

Fish Wrap **\$20**

Flour tortilla, crispy fish, red onion, lettuce, avocado, served with french fries.

Vegetarian Wrap **\$15**

Flour tortilla, heart of palm, zucchini, Mozzarella cheese, lettuce, bell pepper, served with french fries.

Hamburguer **\$18**

Beef Patty, house bread, tomato, lettuce, Provolone cheese, pickles, pickled onion, served with french fries.

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AUTHOR'S CUSINE MENU

FIRST COURSE

Carpaccio	\$33
Rib eye, gravy vinaigrette, truffle oil, caramelized cherry tomato, Grana Padano and arugula.	
Spinach Salad	\$8
Turkey ham with walnut vinaigrette, tarragon, honey, watermelon and fresh spinach.	
Mussels	\$10
With garlic, lemon butter, red wine, seafood stock and fresh basil.	

MAIN COURSES

Short Rib	\$32
Ribs with homemade puree of tender pumpkin squash, fresh mushrooms and curry.	
Shrimp Risotto	\$20
Jumbo shrimp with creamed seafood stock, achiote criollo and Parmesan cheese.	
Fresh Local Trout	\$25
Reduction of mussels, coconut, thyme, Panamanian chili and fresh vegetables.	

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